

**WHAT IS CLAIMED IS:**

1. A method for producing a soymilk curd comprising steps of: adding a protein cross-linking enzyme into acid-treated soymilk adjusted at pH 5.4 to 6.4 by adding an acid to the soymilk; allowing proteins in the soymilk to form cross-links by maintaining the temperature at 20 to 60°C; and allowing the cross-linked and acid-treated soymilk to coagulate by maintaining the temperature at 70 to 90°C.

2. A method for producing a soymilk curd comprising steps of: adding a protein cross-linking enzyme and sugars into acid-treated soymilk adjusted at pH 5.4 to 6.4 by adding an acid to the soymilk; allowing proteins in the soymilk to form cross-links by maintaining the temperature at 20 to 60°C; and allowing the cross-linked and acid-treated soymilk to coagulate by maintaining the temperature at 70 to 90°C.

3. A method for producing soymilk curd according to claim 1 comprising a step of adding 2 to 20 units of transglutaminase per 1 g of the soybean protein in the soymilk as the protein cross-linking enzyme.

4. A method for producing soymilk curd according to claim 2 comprising a step of adding 2 to 20 units of transglutaminase per 1 g of the soybean protein in the soymilk as the protein cross-linking enzyme.

5. A method for producing the soymilk curd according to claim 1, wherein the acid is any one of wine vinegar, apple vinegar and Japanese plum brandy, or a mixture of two or more of them.

6. A method for producing the soymilk curd according to claim 2, wherein the acid is any one of wine vinegar, apple vinegar and Japanese plum brandy, or a mixture of two or more of them.

7. A method for producing the soymilk curd according to claim 3, wherein the acid is any one of wine vinegar, apple vinegar and Japanese

plum brandy, or a mixture of two or more of them.

8. A method for producing the soymilk curd according to claim 4, wherein the acid is any one of wine vinegar, apple vinegar and Japanese plum brandy, or a mixture of two or more of them.

9. A method for producing the soymilk curd according to claim 2, wherein the sugar is any one of trehalose and multitose, or a mixture of trehalose and multitose.

10. A method for producing the soymilk curd according to claim 4, wherein the sugar is any one of trehalose and multitose, or a mixture of trehalose and multitose.

11. A method for producing the soymilk curd according to claim 6, wherein the sugar is any one of trehalose and multitose, or a mixture of trehalose and multitose.

12. A method for producing the soymilk curd according to claim 8, wherein the sugar is any one of trehalose and multitose, or a mixture of trehalose and multitose.